



“German Cuisine!”

Schnitzel

2 lbs veal or pork filets, pounded thin
1 cup flour
4 eggs
1 tbsp oil
salt and pepper, to taste
4 cups bread crumbs
½ cup oil for frying

Instructions:

1. Dredge meat in flour.
2. Beat eggs with oil, salt and pepper.
3. Coat meat in egg mixture, then in bread crumbs.
4. Fry in oil which should not cover more than ½ of the fillet while frying. Remember ‘pan fry’ not ‘deep fry’.
5. Flip when golden brown, continuing frying until done.

*Serve with lemon wedge or mushroom gravy.